Healthier Montana Menu Challenge

Breakfast Menu Work Sheet for Weeks 1 and 2

Dates Served		School			
Circle Menu Planning Approach Used:	Traditional	Enhanced	NSMP	ANSMP	

Foods Served that Meet the Criteria

Criteria	Week 1		Week 2	
	FOOD	PORTION SIZE	FOOD	PORTION SIZE
Three different	1.	1.	1.	1.
fruits are offered	2.	2.	2.	2.
each week	3.	3.	3.	3.
(includes fresh,				
frozen or canned)				
Fresh fruit is	1.	1.	1.	1.
offered at least	2.	2.	2.	2.
twice per week				
Whole grain	1.	1.	1.	1.
foods are offered	2.	2.	2.	2.
at least three	3.	3.	3.	3.
times per week				
Protein-rich	1.	1.	1.	1.
foods (meat/meat	2.	2.	2.	2.
alternates) are	3.	3.	3.	3.
offered at least				
three times per				
week				
Low-fat (1%)	M	M	M	M
and/or nonfat	T	T	T	T
(skim) milk are	W	W	W	W
offered daily	Th	Th	Th	Th
	F	F	F	F

Place a checkmark on the blank line indicating that the following criteria are met:

When daily choices are not offered, higher fat entrée items are limited to once per week. When choices are offered, a student must be able to select a lower fat entrée each day. A higher fat entrée item is defined as having ≥ 40% of calories from fat, excluding nuts, seeds and nut butters.
 Limit the sale or service of high sugar breakfast cereals and other high sugar items (12 grams of sugar per one ounce serving) to one time per month.
 Limit the sale or service of baked goods (like donuts, sweet rolls, maple bars and toaster pastries) to one time per month.
Menus meet the USDA School Meals Initiative nutrient standards



Healthier Montana Menu Challenge

Breakfast Menu Work Sheet for Weeks 3 and 4

Dates Served	School			
Circle Menu Planning Approach Used:	Traditional	Enhanced	NSMP	ANSMP

Foods Served that Meet the Criteria

Foods Served that Meet the Criteria				
Criteria	Week 3		Week 4	
	FOOD	PORTION SIZE	FOOD	PORTION SIZE
Three different	1.	1.	1.	1.
fruits are offered	2.	2.	2.	2.
each week	3.	3.	3.	3.
(includes fresh,				
frozen or canned)				
Fresh fruit is	1.	1.	1.	1.
offered at least	2.	2.	2.	2.
twice per week				
Whole grain	1.	1.	1.	1.
foods are offered	2.	2.	2.	2.
at least three	3.	3.	3.	3.
times per week				
Protein-rich	1.	1.	1.	1.
foods (meat/meat	2.	2.	2.	2.
alternates) are	3.	3.	3.	3.
offered at least				
three times per				
week				
Low fat (1%)	M	M	M	M
and/or nonfat	T	T	T	T
(skim) milk are	W	W	W	W
offered daily	Th	Th	Th	Th
	F	F	F	F

Place a checkmark on the blank line indicating that the following criteria are met:

 When daily choices are not offered, higher fat entrée items are limited to once per week. When choices are offered, a student must be able to select a lower fat entrée each day. A higher fat entrée item is defined as having ≥ 40% of calories from fat, excluding nuts, seeds and nut butters.
 Limit the sale or service of high sugar breakfast cereals and other high sugar items (12 grams of sugar per one ounce serving) to one time per month.
 Limit the sale or service of baked goods (like donuts, sweet rolls, maple bars and toaster pastries) to one time per month.
 Menus meet the USDA School Meals Initiative nutrient standards.

